

## Why use Production Records?

Production Records are made to help you determine how much food to make per meal in order to assure there is enough of each meal component for everyone.

## How to use Production Records

1. Prior to preparing the meal, walk around to each classroom and write on the production record how many children and adults are estimated to be eating lunch. These numbers will be used later to calculate how much of each component is needed. Remember, these are only estimates. Estimate high to ensure enough food is made.

Note: These numbers do not have to match actual meal counts taken at point of service. These estimated numbers are only used for preparing meals.

2. From the Menu, write in each component that will be served for the meal. If it is a combination item (fish sticks, chicken nuggets, etc), write “CN” next to the food. If it is a “homemade” combination item (spaghetti, tuna casserole, etc), mention what the item is in the comment section.
3. If you are required to have a CN label or product analysis sheet for an item, write in the comment section what the amount needed is in order to equal 1 oz. For example, “*2 fish sticks = 1 oz.*” This information is on the CN label or product analysis sheet.
4. Using the Meal Pattern Requirements sheet, multiply the amount of a food component needed for a specific age group by the number of children in that age group that are estimated to be eating. Do this for each age group and each component. This will tell you how much you need to make or have available.

### Example #1

Its lunch time and we’ve gone around and collected estimates for each age group. We are trying to determine how much lunch meat (ham) we need for our sandwiches.

Ages	Estimated Meal Count		Meat/Meat Alt Requirement		Amount Needed
1 & 2	7	x	1 oz	=	7 oz
3 – 5	13	x	1.5 oz	=	19.5oz
6 – 12	9	x	2 oz	=	18 oz
Adult	5	x	2 oz	=	10 oz
The total amount of Meat/Meat Alt. needed for Lunch:					54.5 oz

We now know 54.5 oz of lunch meat is needed. However, we usually buy lunch meat by the pound at the deli. Let’s convert 54.5 oz to pounds (lbs). Remember 1 lb = 16oz

Divide 54.5 oz by 16 oz. The answer is 3.4 lbs. If we buy 4 lbs of ham at the deli, we will have enough meat to feed the estimated number of children and adults and still have extra for second helpings and for any extra kids that show up.

Write down 4 lbs in the *Amounts Prepared* box.

### Example #2

For lunch today, we will be having chicken nuggets as our meat/meat alt. Because it is a combination food, we need to use our CN label to determine how many chicken nuggets we need.

Note: We'll use the same meal count estimates as we did for the last example.

Ages	Estimated Meal Count		Meat/Meat Alt Requirement		Amount Needed
1 & 2	7	x	1 oz	=	7 oz
3 – 5	13	x	1.5 oz	=	19.5oz
6 – 12	9	x	2 oz	=	18 oz
Adult	5	x	2 oz	=	10 oz
The total amount of Meat/Meat Alt. needed for Lunch:					54.5 oz

Our CN label says that 3 chicken nuggets = 1 oz. of meat/meat alternate. Write this equation in the comment box ( $3 \text{ chx} = 1 \text{ oz.}$ ).

3 chicken nuggets x 54.5 oz = 163.5 chicken nuggets needed for lunch.

Let's say each bag of frozen chicken nuggets has 40 chicken nuggets in it.

163.5 chicken nuggets divided by 40 = 4.0875 bags of chicken nuggets. Round up.

We will use 4 and ½ bags of chicken nuggets to meet the component requirement for lunch and to make sure we have extra.

Write down **4 ½ bags (40 per bag)** in the *Amounts Prepared* box.

### Example #3

Today we are making homemade spaghetti and meat sauce using hamburger. Because it requires cooking raw meats, we need to refer to the Food Buying Guide to determine how much raw meat we need to get the correct amount of meat/meat alt. for lunch.

Note: We'll use the same meal count estimates as we did for the last example.

Ages	Estimated Meal Count		Meat/Meat Alt Requirement		Amount Needed
1 & 2	7	x	1 oz	=	7 oz
3 – 5	13	x	1.5 oz	=	19.5oz
6 – 12	9	x	2 oz	=	18 oz
Adult	5	x	2 oz	=	10 oz
The total amount of Meat/Meat Alt. needed for Lunch:					54.5 oz

Check the Food Buying Guide (FBG) to determine the amount of cooked meat you will get from a pound of raw meat (depending on the type of hamburger you buy). The amounts range from 11.2 – 12.1 ounces of cooked beef per pound of raw beef. This is because some of the fat content cooks out of the meat. The more fat there is in the raw meat, the less it weighs after it is cooked. For our example below, we will use beef that has 26% fat and cooks down to 11.5 oz per pound of raw beef.

To determine how much raw hamburger we need to make our meat sauce, we must determine how many pounds of raw meat equals 54.5 oz of cooked meat.

1 pound raw hamburger = 11.5oz cooked hamburger

54.5 divided by 11.5 = 4.74 pounds of raw meat. Round up.

We will use 5 pounds of raw hamburger to make our meat sauce.

Write down **5 lbs raw** in the *Amounts Prepared* box.